



JEAN-LUC MOUILLARD CÔTES DU JURA

SUR LA COUR TROUSSEAU

certified organic

Jean-Luc Mouillard grew up on the family's dairy farm in the shadow of Château Châlon. He created his own domaine in 1991 after enology school and now farms 27 acres of vines organically. A highly respected grower, he's known for classicism, both with his traditional wines and contemporary cuvées.



VINEYARD

- Site:** The Jura is an ancient grape-growing region in the foothills of the Alps, facing Burgundy across the vast Bresse Plain. Winters can be quite cold due to alpine influences, so vines are trained high for protection against the frost and harvest typically runs well into October. The vines for this wine grow right around 1,000 feet in elevation in the commune of Mantry.
- Soil:** Limestone soil.
- Vines:** From 2 parcels of 2.35 acres. Certified organic.
- Varieties:** Trousseau, a Jura native.

CELLAR

- Vinification & Aging:** Lighter years see this wine aged entirely in tank while riper years can see more barrel aging.
- Production:** As much as 375 six-packs.
- Profile:** Deceptively lightly colored wine with astonishingly full, limestony flavors.
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JEAN-LUC MOUILLARD CÔTES DU JURA PINOT NOIR

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VINEYARD

- Site:** The Jura is an ancient grape-growing region in the foothills of the Alps, facing Burgundy across the vast Bresse Plain. Winters can be quite cold due to alpine influences, so vines are trained high for protection against the frost and harvest typically runs well into October.
- Soil:** Limestone soil and bedrock from the Jurassic period.
- Vines:** From 2 parcels of 2.69 acres. Certified organic.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Raised in older barrels.
- Production:** 125 six-packs.
- Profile:** A wine whose light color belies its full-flavored, weightless complexity and its ability to age.
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JEAN-LUC MOUILLARD CÔTES DU JURA CHARDONNAY

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VINEYARD



Site: The Jura is an ancient grape-growing region in the foothills of the Alps, facing Burgundy across the vast Bresse Plain. Winters can be quite cold, so vines are trained high for protection against the frost and harvest typically runs well into October. In productive years, this wine comes from a single parcel named La Chaux on a steep hillside that must be worked by hand; in short years Jean-Luc uses a blend of parcels, and the name of the plot is taken off the front label.

Soil: Limestone soil.

Vines: From 3 acres. Farmed organically since 2020.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: The initial fermentation takes place in steel with the malo taking place during 12 months of aging in older barrels. Both fermentations are spontaneous.

Production: 600 six-packs.

Profile: A delicious combination of elegance and minerality. Distinctly Jura, with fruit and complexity, for an excellent price.



JEAN-LUC MOUILLARD L'ÉTOILE SÉLECTION

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VINEYARD

- Site:** The Jura is an ancient grape-growing region in the foothills of the Alps, facing Burgundy across the vast Bresse Plain. Winters can be quite cold due to alpine influences, so vines are trained high for protection against the frost and harvest typically runs well into October. This wine comes from the micro-appellation l'Étoile.
- Soil:** Jurassic limestone with marl topsoil.
- Vines:** The domaine farms 5 acres of mature vines in AOP Étoile. Certified organic.
- Varieties:** Savagnin (60%) and Chardonnay (40%).

CELLAR

- Vinification & Aging:** Made *sous voile*, or under the veil of yeast, which forms on the surface of the wine during 2 years of aging in older 228L French oak barrels that are intentionally not topped off.
- Production:** 2,500 six-packs.
- Profile:** A distinctly complex and dry white wine with a powerful nose redolent of green almonds and dry fruit. Try it with the region's Comté cheese!
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JEAN-LUC MOUILLARD CÔTES DU JURA FLORAL

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VINEYARD

- Site:** The Jura is an ancient grape-growing region in the foothills of the Alps, facing Burgundy across the vast Bresse Plain. Winters can be quite cold due to alpine influences, so vines are trained high for protection against the frost and harvest typically runs well into October.
- Soil:** Deep marl and limestone.
- Vines:** From small parcels of the domaine's 27 acres of vines. Certified organic.
- Varieties:** Chardonnay with around 10% Savagnin.

CELLAR

- Vinification & Aging:** An *ouillé* wine (from *oeil*, French for eye), i.e., wines that during *élevage* are topped off up to the eye of the barrel to protect from oxidation. Made entirely in tank.
- Production:** 700 six-packs.
- Profile:** A fresh, vibrant and decidedly delicious artisanal wine with real cut and intensity given by the Savagnin.
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JEAN-LUC MOUILLARD CÔTES DU JURA LE CURIEUX

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VINEYARD



- Site:** The Jura is an ancient grape-growing region in the foothills of the Alps facing Burgundy across the vast Bresse Plain. Winters can be quite cold due to alpine influences, so vines are trained high for protection against the frost and harvest typically runs well into October. The parcel for Le Curieux is located in the commune of Mantry.
- Soil:** Calcareous clay.
- Vines:** Yields typically run 55ha/hl, and farming is organic.
- Varieties:** Savagnin, a variety grown mainly in the Jura where it's known for its thick skin and small berries. It's identified most closely with traditional *vin jaune*.

CELLAR

- Vinification & Aging:** An *ouillé* wine (from *oeil*, French for eye), meaning wine that is topped off up to the eye of the barrel to protect from oxidation during its élevage, i.e., that's to say, a modern wine. This is raised primarily in older wood for an élevage of 16 months.
- Production:** 750 six-pack cases in a productive year.
- Profile:** A full, stony wine with a pronounced floral character.



JEAN-LUC MOUILLARD CRÉMANT DU JURA

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VINEYARD

- Site:** The Jura is an ancient grape-growing region in the foothills of the Alps, facing Burgundy across the vast Bresse Plain. Winters can be quite cold due to alpine influences, so vines are trained high for protection against the frost and harvest typically runs well into October. This vineyard is at an average elevation of 1,000 feet.
- Soil:** Limestone soil.
- Vines:** From small parcels, all farmed organically.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** *Méthode traditionnelle*. It ages for an average of 18 months on the lees in bottle before disgorgement; the wine is disgorged upon order. Made entirely at the domaine rather than farmed out to an *élaboreur*.
- Dosage:** 6 g/l.
- Production:** 750 six-packs.
- Profile:** Light, fine bubbles. Fresh citrus and the richness of brioche notes.
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